AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

- 1-6. Canceled.
- 7. Canceled.
- 8. (Previously Presented) A method of producing a raw material to be reused for a processed cheese or a cheese food which does not cause a viscosity increase, wherein a processed cheese or a cheese food, which has been previously treated by an emulsification treatment, is subjected to heating and melting treatment at at least 120°C and is then subjected to a rapid cooling treatment carried out by cooling to 10°C or less within 5 hours after the heating and melting treatment and is then obtained as the raw material to be reused for a processed cheese or a cheese food.
 - 9. Canceled.
 - 10. Canceled.
 - 11. Canceled.
- 12. (Previously Presented) A method of producing a processed cheese or a cheese food including a reused raw material which does not cause a viscosity increase and is produced from another processed cheese or a cheese food which has been previously treated by an emulsification treatment, wherein said another processed cheese or a cheese food is subjected to a heating and melting treatment at at least 120°C, and is then subjected to a rapid cooling treatment carried out by cooling to 10°C or less within 5

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hours after the heating and melting treatment and is then used as a reused raw material, with which other materials are mixed, the mixture is subjected to an emulsification treatment, is formed, is cooled, and is then obtained as a processed cheese or a cheese food.